

starters

Coastal Charcuterie + Cheese Board 23

cured select meats, pickled veggies and chef’s select artisan cheese with fig spread

Coastal Crab Cake 20

cajun corn succotash, spicy remoulade

Chicken Wings 14 half dozen | 26.5 dozen

crispy fried chicken wings tossed in your choice of buffalo or bbq and served with ranch or bleu cheese dressing and celery sticks

Tuna Ponzu 19

gochugaru chili cucumber salad, ponzu sauce

flatbreads

Mediterranean 16.25

olives, sun dried tomatoes, feta, mozzarella, tomatoes, garlic oil, drizzled with balsamic

Pepperoni 15.25

red sauce, mozzarella, large new york style pepperoni

soup

Duck & Seafood Gumbo 10 cup | 12 bowl

andouille sausage, okra, shrimp, bay scallops, duck confit

salads

add-ons: 10 chicken | 10 shrimp | 15 salmon | 15 mahi

House Salad 14

spring mix, rainbow grape tomatoes, english cucumbers, matchstick carrots, blood orange shallot vinaigrette

Burrata Caprese 15

black truffle burrata, thick sliced tomatoes, basil pesto oil, balsamic glaze, rosemary focaccia bread

Coastal Caesar Salad 8 small | 12 large

hearts of romaine lettuce, shaved parmesan, garlic croutons, caesar dressing

entrees

Grouper & Shrimp Duo 43

4oz grouper, black tiger shrimp, cambozola gnocchi, carnival cauliflower, cajun butter sauce

Grilled Ribeye 46

garlic whipped potatoes, bourbon bacon brussels sprouts, diane sauce

Grilled Filet Mignon 46

sweet potato risotto, bourbon bacon brussels sprouts, cognac mushroom demi glace

Glazed Salmon 36

agave nectar glaze, sweet potato risotto, carnival cauliflower, soy butter sauce

Short Ribs 37

slow braised short ribs, garlic whipped potatoes, bourbon bacon brussels sprouts, natural jus

Chicken Cambozola Pasta 32

chicken breasts, rigatoni pasta, sun dried tomatoes, parisian vegetables, cambozola cream sauce

Wagyu Burger 22

half pound char-grilled wagyu beef served on a brioche bun with caramelized sweet onions, bacon, lettuce, tomato and a side of french fries or sweet potato fries

desserts

Crème Brûlée 11

caramelized turbinado sugar, fresh berries

Ricotta Limoncello Cheesecake 11

kiwi lime sauce

Flourless Chocolate Cake (GF) 11

raspberry sauce

Chocolate Mousse Trilogy 11

chocolate and butterscotch caramel sauce



Julio Lucero, EXECUTIVE CHEF

(GF) = Gluten-Free menu option -- The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.